### PATENT COOPERATION TREATY

## **PCT**

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## INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference F 7728	FOR FURTHER A	CTION	See Form PCT/IPEA/416					
international application No. PCT/EP2004/007610	International filing date 09.07.2004	(day/month/year)	Priority date (day/month/year)					
International Patent Classification (IPC) or n A23C9/13, A23J3/16		IPC	08.08.2003					
Applicant UNILEVER N.V. et al								
. Additionly diffee Afficie 55 and fial	ismitted to the applica	nt according to Article	this International Preliminary Examining 36.					
2. This REPORT consists of a total of								
3. This report is also accompanied b	•	_						
a. $\square$ sent to the applicant and to								
sheets of the description, claims and/or drawings which have been amended and are the basis of this report and/or sheets containing rectifications authorized by this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions).								
<ul><li>sheets which supersed beyond the disclosure Supplemental Box.</li></ul>	beyond the disclosure in the international application as filed, as indicated in item 4 of Box No. 1 and the							
b. (sent to the International Bureau only) a total of (indicate type and number of electronic carrier(s)), containing a sequence listing and/or tables related thereto, in computer readable form only, as indicated in the Supplemental Box Relating to Sequence Listing (see Section 802 of the Administrative Instructions).								
4. This report contains indications re	lating to the following i	tems:						
Box No. I Basis of the opin	nion							
☐ Box No. II Priority								
	ent of opinion with reas	ard to novelty, inventive step and industrial applicability						
☐ Box No. IV Lack of unity of	invention	ard to noverty, invertily	re step and industrial applicability					
Box No. V Reasoned state								
☐ Box No. VI Certain docume								
☐ Box No. VII Certain defects i	n the international app	lication						
☐ Box No. VIII Certain observations on the international application								
Date of submission of the demand		Date of completion of	this report					
09.12.2004		01.08.2005						
Name and mailing address of the international preliminary examining authority:		Authorized Officer	Sistems Patentens.					
European Patent Office - P.B. NL-2280 HV Rijswijk - Pays Ba Tel. +31 70 340 - 2040 Tx: 31 6 Fax: +31 70 340 - 3016	IS	Koch, J Telephone No. +31 70	340-					

# INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/EP2004/007610

	Box No. 1	Basis of the report					
1.	With regard	With regard to the <b>language</b> , this report is based on the international application in the language in which it wa filed, unless otherwise indicated under this item.					
	WHICH	eport is based on translations from the original language into the following language, is the language of a translation furnished for the purposes of:					
	☐ pub	ernational search (under Rules 12.3 and 23.1(b)) plication of the international application (under Rule 12.4) ernational preliminary examination (under Rules 55.2 and/or 55.3)					
2.	With regard to the elements* of the international application, this report is based on (replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report):						
	Description	, Pages					
	1-12	as originally filed					
	Claims, Nur	mbers					
	1-14	as originally filed					
	□ a sequ	ence listing and/or any related table(s) - see Supplemental Box Relating to Sequence Listing					
3.							
		description, pages claims, Nos.					
	☐ the	drawings, sheets/figs sequence listing (specify):					
		table(s) related to sequence listing <i>(specify)</i> :					
	Had Hot bee	port has been established as if (some of) the amendments annexed to this report and listed below en made, since they have been considered to go beyond the disclosure as filed, as indicated in the tal Box (Rule 70.2(c)).					
		description, pages claims, Nos.					
	☐ the	drawings, sheets/figs					
		sequence listing <i>(specify)</i> : table(s) related to sequence listing <i>(specify)</i> :					
	* If ite	em 4 applies, some or all of these sheets may be marked "superseded."					

## INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/EP2004/007610

Box No. V Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)

Yes: Claims

4,8,9,12-14

No: Claims

1-3,5-7,10,11

Inventive step (IS)

Yes: Claims

No: Claims

1-14

Industrial applicability (IA)

Yes: Claims

1-14

No: Claims

2. Citations and explanations (Rule 70.7):

see separate sheet

#### Re Item V

Reasoned statement with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

- 1. Reference is made to the following documents:
  - D1: DATABASE WPI Section Ch, Week 198425 Derwent Publications Ltd., London, GB; Class D13, AN 1984-155386 XP002260893 & JP 59 082050 A (FUJI OIL CO LTD) 11 May 1984 (1984-05-11)
  - D2: WO 03/055324 A (RAISIO BENECOL OY ;WESTER INGMAR (FI); KUUSISTO PAEIVI (FI)) 10 July 2003 (2003-07-10)
  - D3: DATABASE WPI Section Ch, Week 199408 Derwent Publications Ltd., London, GB; Class D13, AN 1994-063488 XP002260894 & SU 1 789 172 A (LENGD REFRIG IND TECHN INST) 23 January 1993 (1993-01-23)
- 2. The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1-3, 5-7, 10 and 11 is not new in the sense of Article 33(2) PCT.
- 2.1. D1 discloses (cf. abstract) a lactic acid fermented soybean protein based pudding comprising e.g. 8% partially (6-20%) hydrolysed soybean protein and e.g. 40% cheese whey, which contains about 1% milk proteins as is known to the skilled person. The milk protein content in the pudding thus amounts to e.g. 0,4%. The fermented product further contains e.g. 2% of oil / fat (i.e. 1/4 times the amount of soybean protein). The subject-matter of claims 1-3, 5-7 and 10 is therefore not new in the sense of Article 33(2) PCT.
- 2.2. D2 discloses (cf. claims 1, 4, 16-18; examples 5 & 10) the preparation of a yogurt by lactic acid fermentation of a starting material comprising 0,002 to 20 g / 100 g (e.g. 3 g / 150 g) soy protein hydrolysate with normal yogurt cultures. More than 40% relative to the total amount of soy protein present in the starting material is hydrolysed soy protein.

  The subject-matter of claim 11 is therefore not new in the sense of Article 33(2) PCT.

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- 2.3. D3 discloses (cf. abstract) the preparation of a lactic acid fermented milk using a starting material that comprises mainly milk and further 2-3% soy protein hydrolysate. More than 40% relative to the total amount of soy protein present in the starting material is hydrolysed soy protein.

  The subject-matter of claim 11 is therefore not new in the sense of Article 33(2) PCT.
- 3. Dependent claims 4, 8, 9 and 12-14 do not appear to contain any additional features which, in combination with the features of any claim to which they refer, meet the requirements of the PCT with respect to inventive step, the reasons being as follows:
  - Claim 4 can not be considered as involving an inventive step, because D2 (cf. ex. 10) discloses the use of "normal" cultures for fermentation, and it is known to the skilled practitioner that Streptococcus thermophilus and Lactobacillus bulgaricus are the standard strains for making yogurt.

The values mentioned in claims 8 & 9 refer to properties, which are common to yogurt prepared by standard methods.

The use of a starting material comprising both hydrolysed and non-hydrolysed soy protein for preparing a lactic acid fermented food product is known from D1.